

May 4

May 4

May 4

May 4

165

MAINE SARDINE PACK IMPROVED

Brigo State Packers Give Attention to Producing a 'Quality' Article.

The pack of American sardines during the past season was improved 33 per cent. in quality, according to the specialists of the United States Department of Agriculture who have been conducting an experimental laboratory at Eastport, Me., during the last two packing seasons. This has been brought about by the fact that the demonstrations in the laboratory have shown the Maine cannery the advantage of improved methods and striving to make a quality sardine to meet the demand for a better class of goods which the war's interference with imports has largely increased. Before the laboratory was established the Maine packers were competing bitterly amongst themselves in an effort to produce a can of goods that could be sold at some profit for the low prices then offered by the jobbers and the wholesalers. Under such conditions the packing establishments naturally had a tendency to work for speed rather than quality in packing.

Under the old form of competition some of the packers paid very little attention to the character or size of the fish and some at times packed alewives, silver hake and smelt as well as the small herring which is the American sardine. They also frequently packed what were known as "feedy" fish. These were fish that had fed themselves on a microscopic crustacean and small shrimp. When the fish were packed with their bodies full of this food, changes in the food had a tendency to soften the flesh of the fish with the result that they broke before placing them in the cans. After the packers began to compete on a quality rather than a cost basis a simple way of doing away with "feedy" fish was employed. All that is necessary is to leave the sardines for a short time in the weirs in which they are caught, until they can digest the shrimp and small crustaceans.

Another tendency under the former hurried methods of packing the fish was to over-salt them or to leave them too long in brine in the boats which bring them from the weirs. In other cases the fish were mutilated by bad handling or kept so long before cooking that they lost much of their flavor. Excessive salting also destroyed the delicate flavor of the fish and made them "salt fish" rather than oil-canned fish. Under the new methods the boats are equipped with better tanks and care is being taken to get the fish quickly to the packers and into the steam cooker or fryer in good condition.

In preparing the fish for the cans, especially in the case of small fish, there is a tendency, because of the haste, to pull their heads off with fingers instead of cutting them properly with shears. This pulling or "snipping" as it is called, frequently left portions of the hard gills of the fish in the cans

and these gills frequently separated from the fish, leaving inedible portions in the oil and giving it an undesirable look. Under the new competition in quality, fish are being brought to the packing houses in much better conditions and are being handled there much more carefully so as to get them into the cans in as nearly perfect condition as possible.

The most marked improvement, however, has been the interest the packers have taken in cleaning up their factories especially in seeing that the flakes on which the fish are dried, the steam cookers, and the other machinery for handling and canning, are kept in good condition. Under the old system not only the condition of the floors but of the tables as well, was frequently disregarded. This year practically every factory in Maine has cleaned its floors and put its tables and other working equipment in such shape that a clean product can be produced. The factories are also prohibiting the throwing around of refuse and requiring the cleaning up of floors and other parts of the factory as rapidly as they are soiled. In the case of the flakes or wire-mesh frames on which the fish are dried and then sent into the steam room, the great attention to cleanliness has had a marked effect on the appearance of the canned product. Under the old system when these flakes were not always cleaned after each run, parts of the cooked fish clung to the meshes. It was found that these fragments of fish and the condition of the flakes made it practically impossible to produce a can of sardines in clear, clean oil, as the fragments on the flakes would stick to the new fish and color the oil in the can. During the last season practically all of the packers paid marked attention to these matters with the result that this year's product in quality of fish and oil is held by experts and by the trade to be far superior to the previous runs.

BIG MONEY FARE FOR CAPT. CORKUM

At New York yesterday afternoon, another fine mackerel fare arrived, steamer Lois H. Corkum, Capt. William Corkum being reported at Fulton Market with 25,000 fish in count. A dispatch to the Times states that over half of the Corkum's trip are large fish.

Back from South.

Sch. William A. Morse returned yesterday from Pensacola, Florida, where she has been engaged in snapper fishing for the past two years. She will now fit for drifting in command of Capt. Angus Hines. Sch. Thalia is also on the way to this port from the southward.

Bait Reports.

Queensport, April 30—Herring scarce. No ice.
Souris, P. E. I., April 30—Loose ice still around north and east coast with little movement. Weather calm.

GOOD FARES AT NEW FISH PIER

Banner Trip Today Brought In by Sch. Frances P. Mesquita.

Sch. Frances P. Mesquita brought in a nice fare at the new pier, hailing for 100,000 pounds fresh codfish, besides 10,000 pounds halibut. There were other good fares as well, among whom were schs. John J. Fallon, 110,000 pounds; Jorgina, 72,000 pounds; Helen B. Thomas, 52,000 pounds; steamer Swell, 84,000 pounds.

Prices kept up well, wholesalers paying \$4.50 to \$6 a hundred for haddock, \$2.50 to \$3 for large cod, \$2 for market cod, \$1.50 to \$3 for hake, \$1.50 to \$2 for pollock, \$2 for cusk, and 11 cents and 7 cents a pound for fresh halibut.

Boston Arrivals and Receipts.

The arrivals and receipts in detail are:

ARRIVALS AT BOSTON FISH PIER.

Sch. Eva Avina, 2500 cod.
Sch. Olivia Sears, 3200 cod.
Sch. Edith Silveria, 3000 haddock, 1500 cod, 1500 cusk.
Str. Swell, 70,000 haddock, 14,000 cod.
Sch. John J. Fallon, 110,000 cod, 200 halibut.
Sch. Frances P. Mesquita, 100,000 cod, 10,000 halibut.
Sch. Jorgina, 7000 haddock, 50,000 cod, 15,000 hake.
Mary C. Santos, 8000 haddock, 14,000 cod.
Sch. Buena, 1500 haddock, 12,000 cod, 2000 hake, 8000 cusk.
Sch. Helen B. Thomas 7500 cod, 20,000 hake, 25,000 cusk.
Sch. Elizabeth W. Nunan, 35,000 hake, 3000 cusk.
Sch. Angeline C. Nunan, 36,000 hake, 4000 cusk.
Sch. Richard J. Nunan, 3000 cod, 9000 hake, 3000 cusk.
Haddock, \$4.50 to \$6 per cwt.; large cod, \$2.50 to \$3; market cod, \$2; hake, \$1.50 to \$3; pollock, \$1.50 to \$2; cusk, \$2; halibut, 11c per lb. for white and 7c for gray.

Baited at Edgartown.

Schs. Natalie Hammond and John Hays Hammond baited and sailed from Edgartown, Saturday.

Following is a list of fishing vessels now in port:

Sch. Arkona.
Sch. Waldo L. Stream.
Sch. Volant.
Sch. Esperanto.
Sch. Mary F. Sears.
Sch. Avalon.
Sch. Mildred Robinson.
Sch. Fannie Belle Atwood.
Sch. Squanto.
Sch. Mary F. Curtis.
Sch. Francis J. O'Hara.
Sch. Harvard.
Sch. Vanessa.
Sch. Gladys and Nellie.
Sch. Marsala.
Sch. William A. Morse.
Sch. Lillian.

Fine Stock.

Sch. Waldo L. Stream, Capt. Frank Stream, stocked \$2281.07 and the crew shared \$58.26, and the high line share with handling fish was \$59.81 on the recent halibuting trip.

Going Seining.

Sch. Reading, Capt. John Hickey, has pulled out of the fresh haddocking fishery and will now fit for mackerel seining.

May 5.

SHORE HADDOCK ARE IN DEMAND

Boston Dealers Paid As High As \$7 for Them This Morning.

Five fares at the new pier and one at T wharf was the morning report from Boston today. At the former, all were shore boats, while at T wharf was the Lucania with 25,000 pounds haddock and cod.

Wholesalers paid \$5 to \$7 a hundred weight for haddock, \$4 for large cod, \$3 for market cod, \$1.50 to \$3.50 for hake, \$2.50 for pollock.

Boston Arrivals and Receipts.

The arrivals and receipts in detail are:

ARRIVALS AT BOSTON FISH PIER.

Sch. Waltham, 3000 haddock, 5500 cod.
Sch. Manomet, 2000 cod, 12,000 hake, 2000 cusk, 500 pollock.
Sch. Rita A. Viator, 200 haddock, 25,000 cod.
Str. Billow, 22,000 haddock, 2000 cod, 1000 cat fish.
Sch. W. M. Goodspeed, 6000 haddock, 10,000 cod, 1000 pollock.

ARRIVALS AT T. WHARF.

Sch. Lucania, 9000 haddock, 15,000 cod.
Haddock, \$5 to \$7 per cwt.; large cod, \$4; market cod, \$3; hake, \$1.50 to \$3.50; pollock, \$2.50.

Portland Fishing News.

Another beam trawler made harbor Monday, the Ripple coming in from the Western Banks with 90,000 pounds of fish for the Burnham & Morrill factory. In company with all the other trawlers coming from that direction of late fish, were reported very scarce and most of the fleet this week will operate in the South Channel. Another fishing arrival Monday was the Gloucester sch. Hattie L. Trask, returning from a two weeks' cruise on Georges, having for a catch 4000 pounds of halibut and 10,000 pounds salt cod. Central wharf was crowded Monday with vessels of local fleet, some of them having been tied up there for nearly a week waiting for good fishing weather. Several of the steam netters were in with catches ranging from 2000 to 8000 pounds.

166 May 5

May 5

May 5.

ANOTHER GOOD HERRING STRIKE

**Six of the Fleet Landed 500
Barrels Here Last
Night.**

The fleet of "smoke" boats landed on herring last night off Boone Island, six of them arriving here with 500 barrels among them. Some went for bait and the remainder to cold storage. Down from Boston are five fresh fares, the largest being sch. John J. Fallon with 100,000 pounds, all of which went to the splitters.

The gill netters landed 20,000 pounds mixed fish yesterday, including a number of large steak cod which were shipped to the Boston market.

Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Elizabeth W. Nunan, via Boston, 30,000 lbs. fresh fish.
Sch. Jorgina, via Boston, 35,000 lbs. fresh fish.
Sch. Frances P. Mesquita, via Boston, 75,000 lbs. fresh fish.
Sch. Richard J. Nunan, via Boston, 15,000 lbs. fresh fish.
Sch. John J. Fallon, via Boston, 100,000 lbs. fresh fish.
Str. Enterprise, gill netting, 3000 lbs. fresh fish.
Str. Julia May, gill netting, 1200 lbs. fresh fish.
Str. Quartette, gill netting, 1500 lbs. fresh fish.
Str. Lorena, gill netting, 1500 lbs. fresh fish.
Str. Mary F. Ruth, gill netting, 800 lbs. fresh fish.
Str. Sunflower, gill netting, 1000 lbs. fresh fish.
Str. Ethel, gill netting, 1000 lbs. fresh fish.
Str. Sawyer, gill netting, 1000 lbs. fresh fish.
Str. Dolphin, gill netting, 1200 lbs. fresh fish.
Str. Medomak, gill netting, 1500 lbs. fresh fish.
Sch. Sadie A. Kimball, Southwest Harbor cured fish.
Sch. Eva and Mildred, shore.
Str. Nora B. Robinson, seining, 100 bbls. fresh herring.
Str. Lena W., seining, 100 bbls. fresh herring.
Str. Beatrice E., seining, 50 bbls. fresh herring.
Str. Jopplate, seining, 106 bbls. fresh herring.
Str. Lydia, seining, 40 bbls. fresh herring.
Str. Mascot, seining, 80 bbls. fresh herring.

Vessels Sailed.

Sch. Harvard, seining.
Sch. Philip P. Manta, haddocking.
Sch. Avalon, halibuting.
Sch. Richard J. Nunan, Cape Porpoise.

Going Seining.

Steamers Ethel and Bessie A. have been hauled out of gill netting and will engage in seining.

TODAY'S FISH MARKET.

Salt Fish.

Handline Georges codfish, large, \$4.25 per cwt.; medium, \$3.75; snappers, \$2.75.
Georges halibut codfish, large, \$4; medium, \$3.50.
Cusk, large, \$2.50; medium, \$1.75; snappers, \$1.50.
Hake, \$1.50.
Haddock, \$1.75.
Pollock, \$1.75.

Fresh Fish.

Splitting prices:
Haddock, \$1 per cwt.
Western cod, large, \$2; medium, \$1.60; snappers, 75c.
Eastern cod, large, \$1.90; medium, \$1.50; snappers, 75c.
All codfish, not gilled, 10c per 100 pounds less than above.
Peak cod, \$1.80 for large; medium, \$1.40.
Hake, \$1.
Cusk, large, \$1.50; medium, \$1.10; snappers, 50c.
Pollock, round, 80c; dressed, 90c.
Fresh halibut 11c per lb. for white, 8c for gray.
Fresh herring, \$2.50 per bbl. for bait, \$2 to freeze.

LANTZ LAUNCHED FINE STEAMER

The gasoline screw steamer Grace Clinton was launched yesterday at Lantz's yards. She will engage in mackerel seining in command of Capt. George R. O'Neil of Provincetown. Her measurements are: Length, 54.5 feet; breadth, 14 feet; depth, 7 feet; gross, 33 tons; net, 18 tons.

N. F. Fishery Report.

A report dated the 17th of April received by the St. John's Board of Trade from A. H. Ingraham gave the catch of fish between Burgeo and Rammea as 1800 quintals with 300 for the week just ended. Prospects were then fairly good and bait was plentiful at Bay de Vieux but operations had been hindered by foggy weather to such an extent that skiffs had been unable yet to do anything with trawls which had been set on the 13th.

Lunenburg Fisher Drowned.

An accident occurred late Saturday night when William Peters, a fisherman from the Lunenburg sch. Minnie M. Mosher was accidentally drowned while returning to his vessel at Halifax harbor. Peters, who is 23 years of age and a native of Cape Breton, shipped last week on the Minnie M. Mosher, of which Capt. Bowers is skipper, he having sailed in the past on other fishing trips with Capt. Bowers.

Bait and Ice Reports.

Amherst Harbor, May 1—Solid ice south of Amherst Island, Pleasant Bay getting filled in, three bankers in, no bait.
Queensport, May 1—Herring scarce today, no ice.

FOUR SEINERS IN WITH FARE

**Eight Netters Also at Fulton Dock This
Morning—All the 'Twiners' Have
Mixed Fish and Prices Are
Very Good.**

The first real good mackerel news for several days was received this morning, despatches to the Times announcing four seiners at New York with mixed fresh fares, besides several netters.

The seiners in are as follows:

Sch. Arthur James, Capt. John Matheson, 15,000 fresh mackerel.
Sch. Monarch, Capt. John Seavy, 7000 fresh mackerel.
Sch. Fannie A. Smith, Capt. Wallace Walker, 13,000 fresh mackerel.
Steamer Thelma, Capt. Elroy Prior, 3000 fresh mackerel.
The netters reported are as follows:
Sch. Hiawatha, 200 fresh mackerel.
Sch. Motor, 800 fresh mackerel.

Sch. Paul Revere, 700 fresh mackerel.
Sch. Mettacommet, 1500 fresh mackerel.
Sch. Reliance, 800 fresh mackerel.
Sch. Hockomock, 3000 fresh mackerel.
Sch. R. B., 200 fresh mackerel.
No mention is made of where the fish were taken, although it is presumed the body of fish is moving up by this time. The fare of sch. Arthur James is Capt. Matheson's second this season, while the netting fare the Hockomock is the largest among the netters.
Advices from Boston state that fresh mackerel sold at 35 cents each, medium, 22 cents and small 17 cents this morning.

May 6.

FOUR SEINERS IN AT NEW YORK TODAY

Two seiners arrived at New York yesterday afternoon and two more this morning, with fares of mixed fresh mackerel. They are as follows:

Sch. Corsair, Capt. George G. Hamor, 2000 fresh mackerel.
Sch. Arabia, Capt. Norman A. Ross, 20,000 fresh mackerel.
Sch. Saladin, Capt. Wallace Parsons, 13,000 fresh mackerel.
Sch. Ralph L. Hall, Capt. Frank H. Hall, 13,000 fresh mackerel.
The trips of the Ralph L. Hall and Saladin arrived yesterday afternoon, it being the third of the former and second fare of the latter to date. The Arabia, Capt. Ross, the only local seiner out south without power, is in for her first fare.

A dispatch includes sch. Monarch, Capt. John Seavy, with 10,000 fresh mackerel, which is probably the first as reported landed in yesterday's Times.

At New York is also one netter, sch. Blanche F. Irving with 500 fresh mackerel.

A dispatch from Boston this noon announces the arrival of the following netting fares at Atlantic City:
Bertha, 250 fresh mackerel.
Two Sisters, 100 fresh mackerel.
Charlotte, 200 fresh mackerel.
Mildred, 150 fresh mackerel.

At New York today wholesalers quoted 32 cents each for large, 25 cents for medium and 15 cents each for small fresh mackerel.

Port aux Basques Weather.

Port aux Basques weather today: Temperature 42; cloudy; wind north-east, 16.30 miles.

Halibut at Portland.

Sch. Preceptor is at Portland today with 40,000 pounds fresh halibut.

Fishing Fleet Movements.

Sch. Leonora Silveira arrived from Liverpool Saturday last and cleared for fishing.

Sch. Thomas S. Gorton sailed for Canso Saturday for the Magdalens for bait.